



NEW HAMPSHIRE RECIPE CARDS

4 x 6"



A TASTE OF NEW HAMPSHIRE

CREAMY PUMPKIN SOUP

Melt 1 stick of butter, cut into small pieces in a soup pan. Add 1 cup diced onion and sauté until translucent. Add 1 cup diced celery and sauté. Add 1/2 cup all-purpose flour & form roux. Add 1 cup sherry & de-glaze pan. Add 2 quarts chicken stock; bring to a boil while mixing. Drop to a simmer. Add 1 medium pumpkin poached & peeled, or use one large can of pumpkin purée if you're in a pinch, 1/4 cup New Hampshire maple syrup, salt & pepper to taste and blend. Add 3 cups cream, stir & serve. For a nice touch, blend softened butter with maple syrup and swirl in at the table. Makes 8 servings.




This recipe comes to us courtesy of Sunset Hill House, a grand New Hampshire inn that has welcomed guests since 1880. Executive Chef Joe Peterson has been featured in Bon Appétit, Gourmet and other national publications, and in a recent article was named "one of the stars of the inn." For more information, visit sunsethillhouse.com.





NEW HAMPSHIRE RECIPE CARDS

3 x 5"



CREAMY PUMPKIN SOUP

Melt 1 stick of butter cut into small pieces in a soup pan. Add 1 cup diced onion and sauté until translucent. Add 1 cup diced celery and sauté. Add 1/2 cup all-purpose flour & form roux. Add 1 cup sherry & de-glaze pan. Add 2 quarts chicken stock; bring to a boil while mixing. Drop to a simmer. Add 1 medium pumpkin poached & peeled, or use one large can of pumpkin puree if you're in a pinch, 1/4 cup New Hampshire maple syrup, salt & pepper to taste and blend. Add 3 cups cream, stir & serve. For a nice touch, blend softened butter with maple syrup and swirl in at the table. Makes 8 servings.



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